

Unit PPL1PC11 (HK9W 04) Prepare and Cook Eggs

I confirm that the evidence detailed in this unit is my own work.

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| **Candidate’s name** |  | **Candidate’s signature** |  | **Date** |
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I confirm that the candidate has achieved all the requirements of this unit.

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| **Assessor’s name** |  | **Assessor’s signature** |  | **Date** |
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| **Countersigning — Assessor’s name****(if applicable)** |  | **Countersigning — Assessor’s signature****(if applicable)** |  | **Date** |
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I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

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| **Internal verifier’s name** |  | **Internal verifier’s signature** |  | **Date** |
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| **Countersigning — Internal verifier’s name****(if applicable)** |  | **Countersigning — Internal verifier’s signature****(if applicable)** |  | **Date** |
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| **External Verifier’s initials and date (if sampled)** |  |

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| **Unit overview** |
| This unit is about preparing, cooking and finishing simple egg dishes, for example:* fried eggs
* scrambled eggs
* boiled eggs
* poached eggs

The preparation and cooking techniques covered include:* cracking
* beating
* seasoning
* boiling
* shallow frying
* griddling
* scrambling
* poaching
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| **Sufficiency of evidence** |
| There must be sufficient evidence to ensure that the candidate can consistently achieve the required standard over a period of time in the workplace or approved realistic working environment. |

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| **Performance criteria** |
| **What you must do:** |
| There must be evidence for all Performance Criteria (PC). The assessor **must** assess PCs 1−7 by directly observing the candidate’s work.PC 8 may be assessed by alternative methods if observation is not possible. |
| 1 Check that the eggs and other ingredients are fit for cooking.2 Choose the right tools and equipment to prepare and cook eggs.3 Use the tools and equipment correctly when preparing and cooking eggs.4 Prepare the eggs to meet requirements.5 Cook the eggs as required.6 Finish the eggs as required.7 Ensure the eggs are at the right temperature for holding and serving.8 Store any eggs not for immediate use in line with food safety regulations. |

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| **Scope/Range** |
| **What you must cover:** |
| **All** scope/range must be covered. There must be performance evidence, gathered through direct observation by the assessor of the candidate’s work for: |
| **one** from:a crackingb beatingc seasoning | **three** from:d boilinge shallow fryingf griddlingg scramblingh poaching | Evidence for the remaining points under ‘what you must cover’ may be assessed through questioning or witness testimony. |

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| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** | **Scope/Range** |
| **What you must do** | **What you must cover** |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** |
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| **Knowledge and understanding** | **Evidence reference****and date** |
| **What you must know and understand** |
| For those knowledge statements that relate to **how** the candidate should do something, the assessor may be able to infer that the candidate has the necessary knowledge from observing their performance or checking products of their work. In **all** other cases, evidence of the candidate’s knowledge and understanding must be gathered by alternative methods of assessment (eg oral or written questioning). |
| 1 | How to store raw eggs. |  |
| 2 | How to check raw eggs are fit for preparation and cooking. |  |
| 3 | Why and to whom you should report any problems with eggs or other ingredients. |  |
| 4 | The right tools and equipment to carry out the preparation and cooking methods. |  |
| 5 | Why it is important to use the correct tools and equipment. |  |
| 6 | How to use the preparation and cooking methods. |  |
| 7 | How to tell if eggs are properly cooked. |  |
| 8 | The correct temperatures for holding and serving cooked eggs. |  |
| 9 | The correct storage requirements for eggs not for immediate consumption. |  |

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# Supplementary evidence

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| **Evidence** | **Date** |
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| **Assessor feedback on completion of the unit** |
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